



BARBERA D'ALBA D.O.C. SUPERIORE LA PREDA

Grape varietal: 100% Barbera.

Soil: Saint Agata fossil marne; silty clay loam composition.

Exposure: South-West.

Altitude: 270 m.a.s.l.

Slope: 30%.

Cultural notes: Vineyard planted in 1994; organic farming. Low guyot pruning system with planted density of 4500 vines per hectare.

Harvest period: second half of October; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; static fermentation in steel tank with indigenous yeasts selected from our vineyards at a controller temperature of 25 °C; maceration for one week, frequent basting of the skins.

Fining: 12 months in 500 l tonneaux. Bottle aging for at least 6 months.

Organoleptic characteristics:

COLOR: ruby red.

NOSE: intense and big flavour, fragrant notes of small red berries and cherries under spirits.

MOUTH: dry, warm, full bodied, pleasantly crisp.

Food pairings: roasts, boiled meat, game.

Serving suggestions: drink in large glasses which favor oxygenation and enhance the nose. Serve at 16-18 °C.